

Treasure Barrel

Salmon Patties With Homemade Tartar Sauce

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb fresh salmon fillet, finely chopped
- [ ] 1 large egg, beaten
- [ ] 1/2 cup panko breadcrumbs
- [ ] 2 tbsp fresh parsley, minced
- [ ] 1 tbsp fresh dill, minced
- [ ] 1 tbsp lemon zest
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp butter

For the Tartar Sauce

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp dill pickle relish
- [ ] 1 tbsp capers, rinsed and chopped
- [ ] 1 tsp lemon juice
- [ ] 1 tsp Dijon mustard
- [ ] Pinch of sea salt

Instructions

1. In a large bowl, gently combine the chopped salmon, beaten egg, breadcrumbs, parsley, dill, lemon zest, salt, and pepper until just blended.
2. Shape the mixture into eight equal patties, handling them softly; set aside on a plate.
3. Heat olive oil and butter in a skillet over medium-high heat until the butter foams and begins to brown.
4. Add the patties, cooking 3-4 minutes per side until golden brown and the interior reaches 145°F (63°C).
5. While the patties fry, whisk together the mayonnaise, relish, capers, lemon juice, mustard, and a pinch of salt for the tartar sauce; chill.
6. Serve the patties hot, drizzled with the cool tartar sauce and an extra squeeze of lemon if desired.

Nutrition per serving

340 kcal	28 g	12 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, brush the patties with a little lemon-garlic butter before cooking. coconut curry works well as a side inspiration.
- If the mixture feels too wet, sprinkle a bit more breadcrumbs; if too dry, add a splash of milk.
- Avoid flipping the patties more than once to keep the crust intact.